

SETTING THE TABLE

THE BLUE CHEESE POTATO CHIPS	9
SHINER BOCK CHEDDAR SOUP <i>White Cheddar, Broccoli, Carrots</i>	10
ABACUS LOBSTER "SHOOTERS" <i>Red Chile-Coconut Sake</i>	12
SOUTH TEXAS VENISON CHILI <i>Smoke Cheddar, Sour Cream, Corn Chips</i>	13
PRINCE EDWARD ISLAND MUSSELS <i>Bacon Lardons, Venison Sausage, Mustard Seeds, Witbier, Grilled Baguette</i>	17
FRIED TEXAS BOB WHITE QUAIL KNOTS <i>Blue Cheese Crema, Spicy Buffalo Sauce</i>	19
GULF CRAB CAKES <i>Pickled Green Tomato, Cajun Spice Aioli</i>	19

FROM THE FIELD

THE WEDGE <i>Nueske's Bacon, Blue Cheese, Onion Ring</i>	10
MELON SALAD <i>Cotija Cheese, Spicy Cilantro Vinaigrette</i>	10
SPINACH SALAD <i>Feta Cheese, Red Onion, Spicy Candied Pecans, Prickly Pear Cactus Vinaigrette</i>	12
PROFOUND FARMS CAESAR SALAD <i>Heirloom Baby Tomatoes, White Anchovies, Parmesan Cracker</i>	14
ADD CHICKEN +5 / SHRIMP OR SALMON +8	

BACKYARD FARE

LATE SUMMER SQUASH ANGEL HAIR PASTA <i>Mushrooms, Parmesan, Lemon Caper Basil Vinaigrette</i>	13
PAN SEARED SCOTTISH SALMON <i>Garlic Broccolini, Lemon Herbed Butter</i>	18
HARDWOOD GRILLED PORK TENDERLOIN <i>Jalapeño Charred Corn, Texas Peach BBQ Sauce</i>	18
SWEET CHILI RUBBED ROTISSERIE CHICKEN <i>Garlic Roasted Vegetables, Honey BBQ</i>	18
PAN ROASTED GULF REDFISH OSCAR <i>Asparagus, Lump Crab, Fresno Chili Fluid Gel, Pernod Hollandaise</i>	25
FILET MIGNON <i>Crispy Ranch Brussels Sprouts, Marsala Demi-Glace</i>	26
GRILLED CERVENA VENISON <i>Charred Corn, Jalapeño Cheddar Grits, Pickled Red Onions, Lavender Honey Butter</i>	24
SLOW SMOKED BABY BACK RIBS <i>Baked Sweet Potato, Cinnamon Butter, Ancho BBQ</i>	26 / 34
CAMPFIRE RIBEYE <i>Coal Charred 28 Day Dry Aged 18 oz Ribeye, Deja Vu Sauce</i>	45

CHAD BOWDEN, EXECUTIVE CHEF
CRAIG SHINN, EXECUTIVE SOUS CHEF



TONY'S CORNER

HAMACHI SASHIMI / 14 <i>Togarashi, Fresh Jalapeño Yuzu Vinaigrette</i>
SUNSHINE ROLL / 13 <i>Spicy Salmon, Avocado, Topped with Salmon, Blood Orange</i>
FAVORITE ROLL / 16 <i>Crab, Shrimp, Cream Cheese, Avocado</i>

PICASSO ROLL / 17 <i>Spicy Tuna, Roasted Pineapple, Salmon, Avocado</i>
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CAST IRON SIDES

TRUFFLE FRIES / 5
GARLIC WHIPPERS / 5
CORIANDER GLAZED CARROTS / 5
SWEET POTATO / 5
JALAPEÑO CHARRED CORN / 5
CRISPY RANCH BRUSSELS SPROUTS / 8
MAC 'N CHEESE, AGED GOUDA, HAM / 8
ROASTED SEASONAL VEGGIES / 8

DESSERT

LEMON MERINGUE CRÈME BRÛLÉE / 5 <i>Candied Limes, Lemons</i>
PEANUT BUTTER MOUSSE, CHOCOLATE CHEESECAKE / 5 <i>Texas Peanut Brittle</i>

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish & Eggs May Increase the Risk of Food Borne Related Illness.

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.